INFORMATION DISCLOSURE CITATION

(Use several sheets if necessary)

KAI417/4-00-5IV	TO BE ASSIGNED
Applicant(s) Remy Gross II et al.	
Filing Date CONCURRENTLY	Group Art Unit 1761 TO BE ASSIGNED

			CONCURRENTLY	Group Art Unit 176 TO BE ASSIGNED			
*EXAMINER		OTHER DOCUMENTS (Including A	HEREWITH Author, Title, Date, Pertinent Pages, Etc.)				
CS	C5	Gross II, et al., United States Serial No. 08					
	C6	Liebman and Rosenblatt, "Changes in 'w 1943.	hiskey While Maturing," Industrial and Engi	ineering Chemistry, 35(9):994-1002,			
	C7	Liebman and Scherl, "Changes in Whisky	bman and Scherl, "Changes in Whisky While Maturing," Industrial and Engineering Chemistry, 41(3):534-43, 1949.				
	C8	Nykanen et al., "Aroma Compounds Disso the 4th Weurman Flavour Research Symp	olved from Oak Chips by Alcohol," Progress oosium, Dourdan France, 339-46, 1984.	in Flavour Research, Proceedings of			
	C9	Reazin et al., "Determination of the Conge 59(4):770-76, 1976.	eners Produced from Ethanol During Whisky	Maturation," Journal of the AOAC			
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	C11	Rose, (ed.), Alcoholic Beverages, Academi	c Press. pp. 364-5, 606-07, 676-77, 1977.				
	C12	Swan and Burtles, "The Development of F	lavour in Potable Spirits," Chemical Society	Review, 7(2):201-11, 1978			
	C13	Swan, "Maturation of Potable Spirits", Ha and Nutritional Aspects, Ch. 17 801-31, Ac	andbook of Food and Beverage Stability: Che ademic Press, 1986.	mical, Biochemical, Microbiological,			
CS	C14	Valaer and Frazier, "Changes in Whisky S	tored for Four Years", Industrial and Engin	eering Chemistry, 28(1):92-105, 1936.			
EXAMINER			DATE CONSIDERED				
EXAMINER: Ini	itial if c	- Oration	onformance with MPEP Section 609; Draw line th	9/03			